**Nutrients per serving** 

## **Hamburger Casserole 25rev**

Number of Servings: 25 (283.46 g per serving)

Amount	Measure	Ingredient
2 1/2	cup	Rice, brown, med grain, dry
2 1/2	qt	Water, tap, municipal
5.00	lb	Beef, ground, hamburger, pan browned, 10% fat
25.00	OZ	Soup, cream of mushroom, cond, cnd
7 1/2	Tbs	Sauce, soy, light
5.00	Tbs	Sugar, brown, packed
2 1/2	lb	Snap Beans, green, all types, fzn
2 1/2	cup	Celery, fresh, diced
2 1/2	cup	Onion, white, fresh, chpd

Nutri Serving Size Servings Pe	(283g)		cts		
Servings Fe	Contain	ΗI			
Amount Per Se	rving				
Calories 27	0 Calo	ories fron	n Fat 80		
		% Da	ily Value		
Total Fat 9g					
Saturated Fat 3.5g 18					
Trans Fat	0g				
Cholesterol 55mg 18					
Sodium 420mg 18					
Total Carbo	hydrate :	25g	8%		
Dietary Fiber 3g 1:					
Sugars 6g					
Protein 21g					
Vitamin A 69	/a • '	Vitamin (	10%		
Calcium 4%		Iron 15%			
*Percent Daily V diet. Your daily v depending on yo	alues are ba alues may b sur calorie ne	sed on a 2,0 e higher or l eds:	000 calorie lower		
Total Fat	Calories:	2,000	2,500		
Saturated Fat Cholesterol Sodium Total Carbohydri Dietary Fiber	Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g		
Calories per gran	m: Carbohydrate				

## Instructions

Brown lean ground beef in pan; add chopped onion and diced celery and rice. Add water and bring to a boil. Turn off heat and add mushroom soup, frozen green beans, brown sugar and soy sauce. Mix well, cover pan(s) with foil and place in oven preheated to 350 degrees. Bake for 2 hours or until rice is done. For larger quantities Bake at 400 degrees. Serve 1 cup/serving = 1 1/2 carb serving

#### Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

#### Cooking

- Cook to an internal temperature of 155 F for 15 seconds.

### Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

## Cooling:

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.

#### Storing:

- Store refrigerated left overs at an internal temperature of 32 - 36 F.

Serve 1 cup serving (2 #8 scoops OR 1 8 oz ladle 1 serving = 1 1/2 carb serving (includes grain, meat and vegetable serving)

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